



MONTONALE

PRIMESSENZA METODO CLASSICO ROSÉ 2018



From the Gropello vineyards grown on fresh, clayey soils come the grapes dedicated to this sparkling method, rosé version of Primessenza. It was created to explore the potential of Gropello, an indigenous vine of Lake Garda which acquires a particularly tense, vibrant personality with the second fermentation in the bottle.

Grape variety: 100% Gropello.

Vineyards: accurate selection of the most suitable grapes for the production of this wine in our vineyards located in the small village of Montonale; thanks to the excellent sunlight exposure and the good ventilation, the grapes can reach a perfect ripeness.

Soils: clay soils with high limestone content and rich in minerals.

Vine training system: guyot, 5/6 buds per vine.

Yield: 10,000 kg per hectare.

Season in the field: the spring, which started slightly late but with regular budding and abundant flowering, was influenced by frequent rains, which later proved useful in counteracting the water shortage that occurred in the summer months. Despite the presence of high temperatures in the summer period, the harvest, carried out by hand in boxes, began 2 weeks later than in 2017, and ended in mid-October.

Winemaking process: The bunches are selected and cooled before pressing, to preserve the aromatic precursors as much as possible. A soft pressing takes place in anaerobic conditions (with the absence of oxygen) to avoid oxidation of the aromatic compounds. Only the free-run juice obtained at very gentle pressures is used for the production of this wine; the must clarification is done by natural settling. Fermentation occurs for about 10 days in stainless steel tanks at controlled temperature. The wine is aged on its fine lees for at least 6 months with constant lees stirring. In the springtime, the wine is bottled and a second fermentation starts inside the bottle at a controlled temperature of 12°C. After the re-fermentation, the pressure reaches 6 bar and the wine remains in the bottle for at least 36 months. After disgorging, the wine is aged for about 6 months before release.

Tasting notes: Pale pink color with brilliant coppery reflections. The nose reveals tantalizing notes of gooseberry, wild strawberry, red apple and mandarin peel, which evolve into sensations of fresh bread and wet stone. The very fine perlage tickles the palate, the note of wild strawberry returns accompanied by aromas of white currant and bread crust. Fresh and vibrant, it closes with a delicate mineral flavor.

Alcohol: 12,5 % Vol.

Food pairings: An eclectic sparkling wine, suitable for various combinations. Try it with lake fish starters, shellfish risottos, delicate white meat-based main courses. Enhances the simple perfection of Margherita pizza.